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Nov 26, 1996

PUB-NO: JP408308527A
DOCUMENT-IDENTIFIER: JP 08308527 A
TITLE: GEL-LIKE SEASONING

PUBN-DATE: November 26, 1996

INVENTOR-INFORMATION:

NAME

COUNTRY

TAKARAGAWA, KOJI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

SANEI GEN F F I INC

APPL-NO: JP07122486

APPL-DATE: May 22, 1995

INT-CL (IPC): A23 L 1/22; A23 L 1/05

ABSTRACT:

PURPOSE: To obtain a gel-like seasoning good in the cutting property in spite of having large viscoelasticity, good in the appearance, and capable of being applied only to target foods by gelating a liquid containing a seasoning substance and water with specific gelating agents.

CONSTITUTION: A liquid containing a tasting substance (e.g. a liquid seasoning such as soy sauce, Japanese horseradish or mustard) and water are gelated with (A) xanthane gum, (B) locust bean gum and (C) a water-soluble hemicellulose to obtain the objective seasoning. The tasting substance is preferably added to the seasoning in an amount of 30-70wt.%. The gel strength of the seasoning is preferably $\leq 1000\text{g/cm}^2$, and the components A and B are preferably used in amounts of 0.1-0.6wt.%, respectively. The component C is preferably a water-soluble soybean hemicellulose originated from the cotyledons of soybeans and having an average mol.wt. of 50000-1000000. The component C is preferably used in an amount of 0.1-0.5wt.%. The seasoning is preferably prepared e.g. by adding the components A, B and C to water, dissolving the components at 60-80°C and subsequently adding the tasting substances to the solution.

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